



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

MILWAUKEE KICKERS SOCCER CLUB INC
MILWAUKEE KICKERS SOCCER CLUB (OUTDOOR FIELD BUILDING)
7101 W GOOD HOPE RD
MILWAUKEE, WI

6/14/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
2-301.14	Employees were not washing their hands after breaks, eating and drinking and before putting on gloves. Employees must wash their hands before working with food.	6/28/2013
	Employees must wash their hands when starting their shift, after the bathroom, after break and doing other tasks and before/between glove changes. Train staff.	
3-501.16	Cheddar cheese and sauces were stored on ice at 55-57F. Discontinue using ice for cold holding, only use mechanical refrigeration for cold hazardous foods. Put food in cooler. Potentially hazardous food must be held cold at 41 degrees or below.	6/28/2013
3-501.16	Pizza and breakfast sandwiches are at 113-128F. Potentially hazardous food must be held hot at 135 degrees or above.	6/28/2013
4-302.12	Provide a thermometer to determine food temperatures.	6/28/2013



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5-103.11	The concession stand has no hot water. Plumber working on it. Provide an adequate water supply. In the meantime, set up a temporary hand wash station with hot water for the bathroom and the kitchen staff. All hot food must be assembled and packaged at the other building, transported to concessions and then hot held at 135F.	6/28/2013
6-301.11	No hand soap at the cookline hand wash. Make sure all handsinks are supplied with soap.	6/28/2013

Notes:

NOTES TO DO:

Keep the back door closed to prevent pests from entering.

Discontinue storing chemicals over clean drainboards.

*****You only have 2 pairs of tongs available. Have extra tongs brought down in case you drop them. OR get stoppers for the 4 compartment sink here so that the utensils may be washed, rinsed and sanitized. 2 stoppers are needed. Buy stoppers.

On 6/14/2013, I served these orders upon MILWAUKEE KICKERS SOCCER CLUB INC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature